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PATENT ABSTRACTS OF JAPAN(21) Application number: **62306235**(51) Intl. Cl.: **A23G 1/00**(22) Application date: **02.12.87**

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states:(71) Applicant: **FUJI OIL CO LTD**(72) Inventor: **KAWABATA YASUSHI
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**(54) PREPARATION OF
CELLULAR CHOCOLATE**

(57) Abstract:

PURPOSE: To readily and simply obtain the title chocolate, by cooling a chocolate melt containing a specific sucrose ester of a fatty acid until the material temperature attains a constant value and foaming the cooled melt.

CONSTITUTION: A chocolate melt (preferably chocolate of tempering type with ≤ 3 wt.% moisture content) containing a sucrose ester of a fatty acid having ≤ 3 HLB (preferably ≥ 40 wt.% long-chain saturated fatty acid higher than palmitic acid as constituent fatty acids contained in the above-mentioned fatty acids) is cooled until the material temperature attains $30 \pm 20^\circ\text{C}$ and foamed to afford the aimed chocolate. Furthermore, the sucrose ester of the fatty acid preferably contains acetylated ester thereof and the amount thereof used is preferably 0.05 ± 3 wt.% based on the chocolate.